

# At the Summit

the e-zine of Summits Wayside Tavern



11 April, 2006

## PINT NIGHTS

Pint Nights are held on the days below from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

04/15 Bar Harbor Blue  
04/20 Sweetwater Special  
04/22 Carlsberg

## SNELLVILLE POKER!!!

Snellville Poker starts TONIGHT on Tuesday, April 11th Registration is at 7 pm. Poker starts at 7:30.

## ROGUE 15!!!

### Frosty Frog

Join us April 15th for a special Rogue Brew. We will be serving this beer all day Saturday, the 15th (only!) until it runs out!

<http://www.rogue.com/brews.html#frostyfrog>

## 420 & Spaghetti

On Thursday, April 20, 2006 we will be celebrating with the Sweetwater Brewery. Join us for All You Can Eat Spaghetti for only \$4.20. And yes, this is an All Day Special - spaghetti for breakfast!

And enter to win a chance to be Sweetwater Brewmaster for a Day!



## A View From the Summit...

### Ayinger

Rob Nelson - Merchant du Vin - Southeast Regional Manager

A visit to Bavaria is eye-opening for an American beer drinker. Beer is everywhere, and it is all-malt, locally produced, excellent beer: wheat beer, snappy pils, bock, helles, doppelbock. It is common to see only Bavarian beers in a whole day or weekend of looking. There are over 600 breweries, from small to large, in Bavaria.

Just a few kilometers south of Munich is the small town of Aying. The traditional Bavarian homes; the church with domed steeple; the fields of barley and wheat outside town; the maypole in the village square; the bicyclists from Munich in the summer . . . Aying captures the spirit of this inviting part of the world. The journey there is a trip to another era, and a tribute to a warm and proud family that operates fine restaurants, one of the finest hotels in Germany, and a remarkable, respected, award-winning brewery.

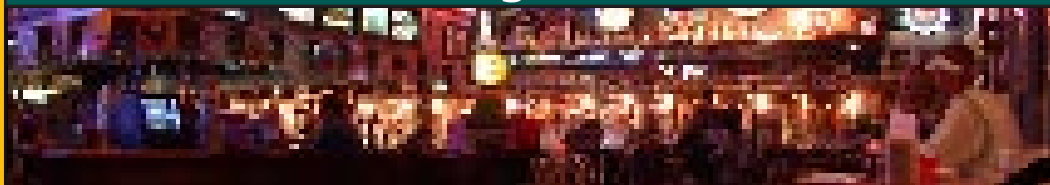
There are signs of civilization in this area from the Bronze Age, 1150-1200 BC. Hundreds of years later, the Roman highway from Salzburg to Augsburg passed just 2 km from the current site of Aying. And in 1385 is the first record of an inn and tavern in Aying – however it's almost certain that the tavern had been a fixture in the town and community for years before then.

In around 1820, Franz & Katharina Liebhard purchased a farm and the Ayinger tavern. Their son Peter took over around 1840, and Peter's son Johann and his wife Maria took on operations in 1877. It was Johann Liebhard that built the Ayinger brewery that year, brewing with the excellent barley and wheat from his own farm. He noted in his diary that on Feb. 2, 1878, "the first beer from our brewery is served," and that the customers loved it. Sales grew, and Ayinger beer was soon delivered to nearby Keferloh and Forstinning. Maria and Johann's eldest daughter, also Maria, married August Zehentmair in 1904 and that same year they took over operation of the brewery and tavern, adding the beautiful

(...continued on page 2)



## Summit's Beer Offerings



### Snellville

Sam Adams Summer  
Ayinger Marzen  
Pete's Wicked Ale  
Spring Heat Spiced Wh.  
Tetley's

### Sandy Springs

Michelob Ultra Amber  
Spaten Bock  
Maudite  
Henepin  
Tucher

### Cumming

Spaten Bock  
Maudite  
Pete's Wicked Ale  
Ayinger Celebrator  
Mendocino Eye of Hawk

Visit us on the web at [www.summits-online.com](http://www.summits-online.com)



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## Find your Summits!

### Locations

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[summits-online.com/sandysprings/](http://summits-online.com/sandysprings/)

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Snellville, GA 30078  
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Fax: 770-736-0041

[summits-online.com/snellville/](http://summits-online.com/snellville/)

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Cumming, GA 30040-2752  
Phone: 770-886-4374  
Fax: 770-886-4376

[summits-online.com/cumming/](http://summits-online.com/cumming/)

## "Just say: "EYE-ING-GR"" (continued...)

Ayinger Brauereigasthof Hotel in 1927.

After August's passing in 1936, eldest daughter Maria Zehentmair and her husband Franz Inselkammer took the reins, continuing to produce regionally famous beer and renovating the restaurant in 1961. They began exports to Italy and to the US, and brought Ayinger beer's fame to the world. After Franz died in 1986, his son Franz II and wife Angela stepped in to continue the high standards of hospitality and fine beer. In 1999 the current brewery was completed, a spotless and beautiful modern marvel dedicated to producing fine art, in bottle and keg.

Ayinger brews a complete line of Bavarian beer styles, from the pale export Jahrhundertbier (Yar-hoon-dirt-beer); a gentle, decocted dark lager Albairisch Dunkel (alt-by-rish doon-kul - it means "old Bavarian dark"); pale wheat ale or hefe-weizen, Brau-Weisse (broy-vice); dark hefeweizen, Ur-Weisse; a magnificent strong fall lager, Oktober Fest-Marzen; and the deep, elegant, complex, compelling, exotic doppelbock, Celebrator.

Ayinger perennially places first in every category entered in the World Beer Championships. Celebrator won the "Top Dark Lager," award at the Helsinki Beer Festival in 2004. And again in 2005 Ayinger has won four new gold medals from the Deutsche Landwirtschafts-Gesellschaft (German Agricultural Society) for Brau-Weisse, Ur-Weisse, Jahrhundertbier, and Alt Dunkel. In the DLG, Ayinger is one of the most awarded breweries in Germany . . . a nation of over 1500 breweries.

Just say: "EYE-ING-GR" Merchant du Vin. Learn more about America's Premier Specialty Beer Importer Since 1978... [www.merchantduvin.com](http://www.merchantduvin.com)

Want to learn more about MDV and beer in general. Then sign up for the MDV e-newsletter at our web site!

**Editor's Note:** Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact [snellville@summitsonline.com](mailto:snellville@summitsonline.com) for details!

## Get Ready For Some Crab...

Summits Tavern starts "All You Can Eat Crab Legs" beginning on **Wednesday, April 19** from 4 to 10 pm and will continue every Wednesday thereafter. Get ready to enjoy...



## Beer Spotlight

### Woodchuck Pear

For years, we've been telling you that great taste grows on trees--apple trees. But just across the orchard we discovered another kind of great taste. We went out on a limb and created Woodchuck Pear Cider, a crisply refreshing drink with the tantalizing essence of pear.

So now that we've shared our discovery, Woodchuck invites cider drinkers to let their taste buds branch out. We hope you agree, Woodchuck and nature make a lovely "pear".

<http://www.woodchuck.com/Home/tabid/42/Default.aspx>

## Beer Geek

### Widmer Hefeweizen

America's Original Hefeweizen  
Our Flagship

A golden unfiltered wheat beer that is truly cloudy and clearly superb. Ever since Widmer Introduced Hefeweizen to America in 1986, ours has been the standard by which all other Hefeweizens are judged. Winner of the 1998 Gold Medal at the Great American Beer Festival.



<http://www.widmer.com/beers/hefeweizen.html>

## Cooking With Beer

### Beer Pankake Syrup

From: SnowMS\_at\_CNTORSSA@CCIP.  
PERKIN-ELMER.  
COM

1/2 cup light beer  
1.5 cups brown sugar  
1/2 teaspoon cinnamon  
3 tablespoons butter



combine, bring to a boil, serve warm. Keeps well in a sealed container in the fridge. Even non-beer lovers love this!

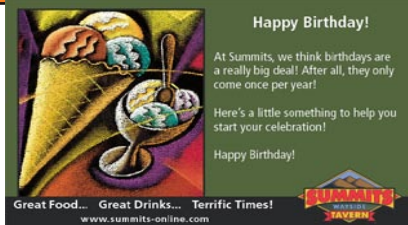
<http://ericsbeerpage.com/Beer/Recipe/food.html>

## Birthday? When?

### We'll help you celebrate!

Give your server your name, address, and birthday so that we can send you a birthday card with a coupon for a free entrée!

The coupon can be used anytime during the month of your birthday. Don't forget to sign your kids up too! Kids 16 and under get a free dessert on their birthday!



## Rewards to GO!

This is a program designed to reward our loyal customers for their Call In / To Go business. Membership is FREE! Each time a member of the REWARDS TO GO program places an order for Take Out, the dollars spent are translated into points.

These points accumulate and are converted to Condors. For every \$1 you spend on take out food or retail items you earn 1 point.

Once you accumulate 200 points you will earn \$20.00 in Condors.. our own personalized house cash. There will be bonus days where you will earn Double Points! Every Wednesday will be double point day! Ask your server for details! We appreciate your business and this is one of the ways that we say "Thank You".



## Cooking With Beer II

### Beer Cake

Dry stuff:

2C Sugar  
3C Flour  
0.5C Cocoa  
1t Salt  
2t Baking Soda

Liquids:

0.75C Oil  
4t Vinegar  
1t Vanilla  
0.5C Water  
12 oz Beer (Porter or Stout would complement the cocoa, but even Bud works quite well)

Procedure:

Sift all dry ingredients together into a large bowl, make three wells in the dry mixture (one large and two small). Pour the oil into the large well, the vinegar into one of the small wells, and the vanilla into the other small well. Pour beer over the mixture, and add water to the mixture. Mix well. Bake for 25-30 mins at 350F. Serve with whipped cream and enjoy!

Try it, you'll like it!!

From: Todd Enders (enders@plains.nodak.edu)

<http://ericsbeerpage.com/Beer/Recipe/food.html#cake>



## Spotlight on Food

### Special Garlic Month Menu

Garlic Tortellini  
Fresh, locally made garlic tortellini are steamed to perfection, then tossed in a garlic pesto sauce.



For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

The bill for a celebration party for the 55 drafters of the US Constitution was for 54 bottles of Madeira, 60 bottles of claret, 8 bottles of whiskey, 22 bottles of port, 8 bottles of hard cider, 12 beers and seven bowls of alcohol punch large enough that "ducks could swim in them."

During the reign of William III, a garden fountain was once used as a giant punch bowl. The recipe included 560 gallons of brandy, 1200 pounds of sugar, 25,000 lemons, 20 gallons of lime juice, and five pounds of nutmeg. The bartender rowed around in a small boat, filling up guests' punch cups.

<http://www2.potsdam.edu/hansondj/FunFacts/AlcoholTrivia.html>



## Quote of the Week

*"Alcohol removes inhibitions - like that scared little mouse who got drunk and shook his whiskers and shouted: "Now bring on that damn cat!""*

-Eleanor Early

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9	10 Summits Univ. Cumming	11 Summits Univ. Snellville SN Poker!! 7:30 p SS Poker!! 7p	12 Summits Univ. Sandy Springs C Trivia 8p <b>double!</b>	13	14 C Trivia 9p SN Trivia 10p SS Trivia 10p	15 7-9p Bar Harbor Blue <b>ROGUE 15!!!</b> SS Trivia 9p
16	17	18 SN Poker!! 7:30 p SS Poker!! 7p	19 Start All You Can Eat CRAB!! C Trivia 8p <b>double!</b>	20 SWEETWATER SPECIAL!!!	21 C Trivia 9p SN Trivia 10p SS Trivia 10p	22 7-9p Carlsberg SS Trivia 9p
23	24	25 SN Poker!! 7:30 p SS Poker!! 7p	26 All You Can Eat CRAB!! C Trivia 8p <b>double!</b>	27	28 C Trivia 9p SN Trivia 10p SS Trivia 10p	29 7-9p Ayinger SS Trivia 9p
30	May 1	2 SN Poker!! 7:30 p SS Poker!! 7p	3 All You Can Eat CRAB!! C Trivia 8p <b>double!</b>	4	5 C Trivia 9p SN Trivia 10p SS Trivia 10p	6 7-9p No Coast Red Seal SS Trivia 9p